

AMENDMENTS TO THE CLAIMS

Please cancel claims 1-16 without prejudice.

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of claims:

Claims 1-16: cancelled.

Claim 17. (currently amended) A method for preparing a one-dish frozen dinner product, said method comprising:

(A) preparing a frozen bread crust by:

(1) providing a self-rising crust dough;

(2) placing the self-rising crust dough in a baking apparatus, wherein the baking apparatus has a bottom, an open top, slanted sidewalls, and an outer rim at the open top;

(3) pressing the self-rising crust dough in the baking apparatus in a first-stage pressing operation to prepare a partially formed bread crust, wherein the partially formed bread crust is about 8 to about 12 mm thick and extends approximately half way up the slanted sidewalls of the baking apparatus;

(4) proofing the partially formed bread crust in the baking apparatus at about 80 to about 130°F and a relative humidity of about 40 to about 100 percent for about 20 to about 75 minutes;

(5) pressing the proofed partially formed bread crust in the baking apparatus in a second-stage pressing operation to prepare a bread crust, where in the bread crust is about 4 to about 8 mm thick and extends up the slanted sidewalls to the outer rim of the baking apparatus, wherein the bread crust conforms to the baking apparatus and has an interior cavity for accepting a filling;

(6) freezing the bread crust; and

(7) applying oil to the interior cavity of the bread crust either before or after freezing;

(B) preparing a frozen bread ring by:

(1) providing a self-rising bread ring dough;

(2) forming the self-rising bread ring dough into a bread ring having an outer dimension to approximate the outer rim of the baking apparatus;

(3) proofing the bread ring at about 80 to about 130°F and a relative humidity of about 40 to about 100 percent for about 20 to about 75 minutes; and

(5) freezing the proofed bread ring;

(C) adding a filling to the frozen bread crust so as to essentially fill the interior cavity of the frozen bread crust, wherein the filling contains one or more components selected from the group consisting of pasta, meat, cheese, and vegetables ~~in a sauce~~ and wherein the a sauce covers the one or more components;

(D) applying the frozen bread ring to the filled frozen bread crust such that the frozen bread ring rests on top of the filling and is in contact with the outer rim of the frozen bread crust to form a combined product;

(E) freezing the combined product to produce the one-dish frozen dinner product; and

(F) packaging the one-dish frozen dinner product in a shipping carton;

wherein the one-dish frozen dinner product can be stored frozen in the shipping carton until ready to be cooked; and wherein, after cooking, portions of the bread ring can be removed and consumed as a bread product with the dinner product.

Claim 18. (original) The method of claim 17, wherein the shipping carton also contains a detachable baking shield adapted to be attached to the baking apparatus and to prevent the bread ring from overcooking when the one-dish frozen dinner product is prepared for consumption.

Claim 19. (original) The method of claim 18, wherein the baking apparatus is a frustoconical baking apparatus and the baking shield includes an upstanding sidewall to engage the outer rim of the baking apparatus so as to be upstanding

therefrom when in an installed position and an upper wall inwardly extending from the upstanding sidewall so as to form a central opening when in the installed position.

Claim 20. (original) The method of claim 19, wherein the baking shield and the baking apparatus are made of metal foil.

Claim 21. (original) The method of claim 17, wherein the bread ring has a design applied before it is frozen.

Claim 22. (original) The method of claim 19, wherein the bread ring has a design applied before it is frozen.

Claim 23. (original) The method of claim 17, wherein the partially formed bread crust is proofed at a temperature of about 100 to about 110°F and a relative humidity of about 80 to about 90 percent for about 30 to about 55 minutes and wherein the bread ring is proofed at a temperature of about 100 to about 110°F and a relative humidity of about 80 to about 90 percent for about 30 to about 55 minutes.

Claim 24. (currently amended) The method of claim 17, wherein the frozen self-rising bread crust is prepared from a bread crust dough comprising, in Baker's percentages, about 100 ~~lbs~~ percent flour, about 2 to about 12 percent sugar, about 0 to about 2 percent dough emulsifier, about 1 to about 7 percent leavening agent, about 1 to about 10 percent wheat gluten, about 2 to about 20 percent edible oil or solid fat, about 20 to about 400 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 40 to about to about 80 percent water and wherein the frozen self-rising bread ring is prepared from a bread ring dough comprising, in Baker's percentages, about 100 ~~lbs~~ percent flour, about 2 to about 12 percent sugar, about 0 to about 2 percent dough emulsifier, about 1 to about 7 percent leavening agent, about 1 to about 10 percent wheat gluten, about 2 to about 20 percent edible oil or solid fat, about 20 to about 400 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 40 to about to about 80 percent water.

Claim 25. (currently amended) The method of claim 23, wherein the frozen self-rising bread crust is prepared from a bread crust dough comprising, in Baker's percentages, about 100 ~~lbs~~ percent flour, about 2 to about 12 percent sugar, about 0 to about 2 percent dough emulsifier, about 1 to about 7 percent leavening agent, about 1 to about 10 percent wheat gluten, about 2 to about 20 percent edible oil or solid fat, about 20 to about 400 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 40 to about to about 80 percent water and wherein the frozen self-rising bread ring is prepared from a bread ring dough comprising, in Baker's percentages, about 100 ~~lbs~~ percent flour, about 2 to about 12 percent sugar, about 0 to about 2 percent dough emulsifier, about 1 to about 7 percent leavening agent, about 1 to about 10 percent wheat gluten, about 2 to about 20 percent edible oil or solid fat, about 20 to about 400 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 40 to about to about 80 percent water.

Claim 26. (currently amended) The method of claim 24, wherein the bread crust dough comprises, in Baker's percentage, about 100 ~~lbs~~ percent flour, about 6 to about 10 percent sugar, about 0.25 to about 0.75 percent dough emulsifier, about 2 to about 6 percent leavening agent, about 4 to about 8 percent wheat gluten, about 6 to about 10 percent edible oil or solid fat, about 100 to about 200 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 50 to about to about 70 percent water; and wherein the bread ring dough comprises, in Baker's percentage, about 100 ~~lbs~~ percent flour, about 6 to about 10 percent sugar, about 0.25 to about 0.75 percent dough emulsifier, about 2 to about 6 percent leavening agent, about 4 to about 8 percent wheat gluten, about 6 to about 10 percent edible oil or solid fat, about 100 to about 200 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 50 to about to about 70 percent water.

Claim 27. (currently amended) The method of claim 25, wherein the bread crust dough comprises, in Baker's percentage, about 100 ~~lbs~~ percent flour, about 6 to about 10 percent sugar, about 0.25 to about 0.75 percent dough emulsifier, about 2 to about 6 percent leavening agent, about 4 to about 8 percent wheat gluten, about 6 to about 10 percent edible oil or solid fat, about 100 to about 200 ppm

dough oxidant, about 1 to about 5 percent spices/flavorants, and about 50 to about to about 70 percent water; and wherein the bread ring dough comprises, in Baker's percentage, about 100 lbs percent flour, about 6 to about 10 percent sugar, about 0.25 to about 0.75 percent dough emulsifier, about 2 to about 6 percent leavening agent, about 4 to about 8 percent wheat gluten, about 6 to about 10 percent edible oil or solid fat, about 100 to about 200 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 50 to about to about 70 percent water.